

TAPASTRE / PROJECT PUB

Starters

HUMMUS BOARD - 12

House made original & red pepper hummus,
crudité, warm pita, pita chips
add marinated olives +1.50

FRIED CALAMARI - 11

Tossed in lemon juice, capers & parsley,
San Marzano marinara

JUMBO WINGS - 12

Your choice of buffalo, sweet heat, or BBQ
blue cheese dressing, celery & carrots

PATATAS - 9

Crispy Yukon potato wedges, saffron aioli

DUCK FAT FRIES - 8

House smoked ketchup

DEVILS EGGS - 8

Deviled eggs with a kick

VEGETABLE DUMPLINGS - 11

Asian slaw, soy-ginger dipping sauce

salad

ADD CHICKEN +6 ADD SHRIMP +7
ADD SALMON +7

HOUSE SALAD - 9

Mixed greens, cherry tomato, cucumber,
red onion, garbanzo beans, dried cranberries,
house vinaigrette

CHOPPED WEDGE - 11

Chopped iceberg, bacon,
cherry tomatoes,
house made blue-cheese dressing

CAESAR SALAD - 11

Crispy romaine, garlic croutons,
grated Parmigiana-Reggiano,
house made Caesar dressing

BEEF & GOAT CHEESE - 12

Arugula, roasted beets, candied walnuts,
crumbled goat cheese,
house made citrus-balsamic dressing

soup

CHEDDAR IPA - 8

White cheddar, IPA, smoked paprika

SOUP OF THE DAY - 8

Ask your server for our current selection

Small Plates

BEER MAC & CHEESE - 14

White Cheddar, rotating IPA,
herbed bread crumb topping, seasonal vegetable
add pork belly or fried chicken +5

SALMON SLIDERS - 15

Pan seared salmon, lemon aioli, LTO

FISH TACOS - 16

Pan seared cod, soy-ginger glaze,
pineapple-mango salsa, napa cabbage,
scallions, corn tortilla

GRILLED CAULIFLOWER STEAK - 13

Asparagus, butternut squash salsa,
cauliflower purée

DRUNKEN CLAMS ON FIRE - 13

Littleneck clams, crushed red pepper, jalapeños,
beer & tomato broth, crostini
add chorizo +3

CARAMEL GINGER SHRIMP - 13

Panko crusted shrimp, Napa cabbage,
peanuts, scallions

CAJUN CRAB CAKES - 14

Remoulade sauce, lemon, dirty rice,
arugula-frisée salad

MAPLE BACON - 12

Thick cut applewood smoked nueske bacon,
maple reduction

BEER BRAISED BEEF SHORT RIBS - 21

Porter mushroom sauce, whipped potatoes,
seasonal vegetable

Sandwiches

Served with house chips or hand cut fries,
sub duck fat fries +5
sub house salad or Caesar salad +2

SMOKED SALMON BLT - 15

House-smoked salmon, Nueske's bacon,
lettuce, tomato, dill mayo, toasted sourdough

PHILLY CHEESE STEAK - 15

Thin sliced ribeye, cherry peppers, onions,
aged cheddar, hero roll

ROASTED VEGGIE - 12

Eggplant, portabello, red pepper, squash, zucchini,
fresh mozzarella, basil purée, olive tapenade,
ciabatta roll

BALSAMIC CHICKEN WRAP - 14

Grilled chicken breast, fresh mozzarella,
roasted red peppers, arugula, balsamic,
grilled tortilla

PULLED PORK - 15

Slow roasted pork, bbq sauce, coleslaw, brioche bun
add cheese +1

FIRECRACKER CAULIFLOWER - 15

Beer battered cauliflower, sweet heat sauce,
coleslaw, hero roll

GRILLED REUBEN - 18

House beer-braised corned beef, Swiss cheese,
sauerkraut, house made Russian dressing,
grilled sourdough

CRISPY CHICKEN SANDWICH - 14

Fried chicken breast, applewood smoked bacon,
romaine lettuce, tomato, chipotle mayo, ciabatta roll
add cheese +1

Thin & Crispy Pizza

TRUFFLE PORK - 16

Crispy shredded pork, black truffle,
truffle oil, scallions

MARGHERITA - 13

Sliced tomatoes, fresh mozzarella, basil purée

BAR PIE - 9

San Marzano marinara, shredded mozzarella

CHEFS CHOICE - 12

Ask about our current selection

Build Your Own Burger

Served with house chips or hand cut fries,
sub duck fat fries +5
sub house salad or Caesar salad +2

GRILLED ANGUS BEEF BURGER - 15

Lettuce, tomato, red onion, brioche bun

Your choice of cheese +1

cheddar, Swiss, mozzarella, blue

Applewood smoked bacon +1.50

Bacon deliciousness +2

Additional toppings +0.50

sautéed mushrooms, sautéed onions,
jalapeño peppers, sweet cherry peppers,
chipotle mayo, bbq sauce